

Bellingham Chardonnay 2005

Colour: Clear and brilliant, light gold in colour with green hues.

Nose: Elegant, open and understatedly complex with unfolding layers of lemons, creamy vanilla, ripe melons and orange peel aromas.

Palate: Rich textured mouth-filling flavours of orange peel, butterscotch and lemon cream follow through. The excellent integration and balance of all the components adds elegance. The rich yet fresh and lively long after-taste provides a savoured pleasure.

Overall: An elegant and complex full bodied Chardonnay, with big character expressions which gives it great maturation potential and makes it well suited for food.

Enjoy well chilled on its own or with grilled line and game fish, seafood cassoulet, vegetarian tian, ostrich carpaccio, chicken a la king or a crisp Caesar salad.

variety : Chardonnay | 100% Chardonnay

winery : Bellingham Wines

winemaker : Niel Groenewald & Mario Damon

wine of origin : Coastal

analysis : alc : 12.49 % vol rs : 3.4 g/l pH : 3.26 ta : 5.58 g/l

type : White

pack : Bottle

in the vineyard : The grapes were sourced from identified vineyards with open canopies for maximum sunlight penetration varying from cool meso-climates to slightly warmer, as the various clones prefer different conditions in which they perform best. Special attention was given to selecting clones, which favour serious wood maturation.

about the harvest: The grapes were harvested at optimum phenolic ripeness to obtain the full flavours and desired alcohol levels.

in the cellar : The grapes from the different vineyards were crushed separately and placed in new French oak barrels for fermentation undergoing oxidative vinification. The wine spent a period of 9 months on the lees in barrel resulting in well-integrated fruit and wood flavours.

